

Nairobi's New Foodie Hot Spot: Herbs & Spices



Nairobi Serena Hotel is bringing a taste of Asia to the heart of Kenya's Capital with its new Pan-Asian restaurant **Herbs & Spices**, located on the ground floor of the hotel's newly refurbished northern wing.

The décor is contemporary yet simplistic featuring natural colour palettes and rustic wooden finishes to create a warm, cosy feel both indoors and outdoors on the terrace. The centrepiece of the restaurant is a mural wall composition of herbs and spices which are the new foodie hotspot's flavoursome inspiration!

H&S, which can seat up to 68 guests, will serve a diverse all-day dining menu that will take patrons on a culinary journey through South East Asia with a fusion of Japanese, Chinese, Taiwanese and Korean dishes – all with a unique African twist. The menu has been skilfully curated by Chef de Cuisine, Chef Wayan, usually based in Islamabad Serena Hotel's Wild Rice Pan-Asian Restaurant, working closely with resident Chef Jackson to ensure a truly gastronomic offering.

The terrace has a retractable canopy for all-year, all-weather enjoyment and the bar serves a variety of Japanese whiskies, craft gins and cocktails. Mellow background music subtly adds to the relaxed ambience.

H&S opens every day except Mondays, serving lunch from 11 o'clock, running through to dinner service until midnight. Nairobi Serena also offers three other dining options including the award winning Mandhari Fine Dining Restaurant, Café Maghreb, Bambara Lounge and the Aksum Bar as well as the Pool Bar menu.

For reservations please contact nairobi@serena.co.ke or call +254 20 2822000/31/38. For more information or to book a stay please visit www.serenahotels.com.

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Images for downloading: [Exterior](#) and [food shot](#)